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KraftŽ Shake’n BakeŽ (Original)

Need a recipe that copies Shake’n Bake in a pinch?

Or maybe you don’t feel like going to the store for the real thing. Here’s the TSR solution for a quick clone that will give you the same texture and flavor of Kraft Shake’n Bake using very common ingredients. You may notice the color is a bit different in this clone when compared to the real thing. That’s because this recipe doesn’t include beet powder - a hard to find ingredient that lends a dark orange tint to the original. But after you sink your teeth into the

chicken (baked the same way as described on the Shake'n Bake box) and you'll swear it's the same stuff. When you're ready to get shaking and baking, use this breading on 2 1/2 pounds of chicken pieces or on 2 pounds of boneless, skinless chicken breasts.

1/2 cup plus 1 tablespoon corn flake crumbs

2 teaspoons all-purpose flour

1 teaspoon salt

1/4 teaspoon paprika

1/4 teaspoon sugar

scant 1/4 teaspoon garlic powder

scant 1/4 teaspoon onion powder

1. Combine all ingredients in a small bowl and stir to combine.

2. Prepare chicken following the same technique as described on the box of the original mix using 2 1/2 lbs. of bone-in

chicken (6 to 8 pieces, with or without skin) or 2 lbs. boneless skinless chicken breast halves. Preheat your oven to 400 degrees, then moisten the chicken with water. Use a large plastic bag for the coating and use the same steps as described on the original package: “Shake moistened chicken, 1 to 2 pieces at a time, in shaker bag with coating mixture. Discard any remaining mixture and bag. Bake at 400 degrees in ungreased or foil-lined 15 x 10 x 1-inch baking pan until cooked through -

BONE-IN: 45 minutes/**BONELESS:** 20 minutes.”

Serves 4.